Sahara Barbecues

3 Burner Roaster Barbecue

2011

CE 0086

Photograph is not to scale. Specification subject to change without prior notice

WARNING

- For outdoor use only.
- Read instructions before using the appliance. Failure to follow instructions could result in death, serious bodily injury, and/or property loss.
- Warning: accessible parts may be very hot. Keep young children away.
- Do not move the appliance during use.
- Turn off the gas supply at the gas bottle after use.
- Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty. This does not affect your statutory rights.
- Retain these instructions for future reference.
- Leak test your barbecue annually. Check the hose connections are tight and leak test each time you reconnect the gas bottle.

FOR YOUR SAFETY

IF YOU SMELL GAS:

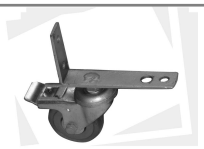
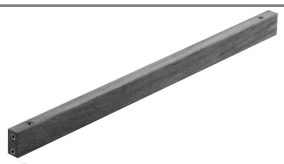
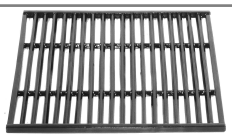
1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **Open barbecue lid or hood.**
4. **If odour continues, discontinue use and contact your local dealer.**

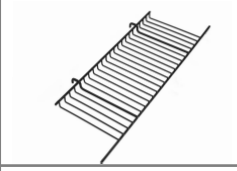
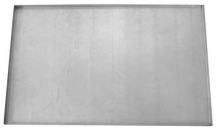
FOR YOUR SAFETY

1. **Do not store or use petrol or other flammable vapours or liquids in the vicinity of this or any other appliance.**
2. **A gas bottle not connected for use shall not be stored in the vicinity of this or any other appliance.**

Universal Innovations

Parts Supplied

Ref	Description	Illustration	Qty
1	Lockable Castor		2
2	Large Wheel		2
3	Side Frame		2
4	Metal Cross Bar		1
5	Oak Cross Bar		1
6	Sink		1
7	Searing Grill		1
8	Cooking Grill		1

Ref	Description	Illustration	Qty
9	Vapourising bar		2
10	Warming Rack		1
11	Barbecue Lid		1
12	Left and Right Side Trays		2
13	Gas Hose and Spanner		1
14	Regulator		1
15	Canvas Front Panel		1
16	Drip Tray		1
17	Type AA 1.5V battery		1

Fixings Supplied

Ref:	Description	Illustration	Qty	Ref:	Description	Illustration	Qty
A	M6x65mm Bolt		8	D	Spacer		6
B	M6x12mm Philips Dome Head Bolt		2	E	Insulation Washer		2
C	M6x80mm Bolt		6	F	Hinge Bolt		2

Tools Required For Assembly

- Flat Head Screwdriver
- Philips Head Screwdriver
- Adjustable Spanner

Before You Start

- Check the contents of the box and make sure you have all the parts and fittings listed. If not, contact the Helpline 00 353 1 2873797 who will be able to help you.
- When you are ready to start, make sure that you have plenty of space and a clean dry area for assembly.
- Before cooking on this barbecue. Turn the barbecue on at the medium to high temperature and burn for 30 minutes to allow curing of vapourising bars and to burn off cleaning residue materials.

Assembly

- Please lay out all nuts and bolts and check lengths before assembly. It is recommended that the carton is cut open and spread out on the floor and used as a protective surface during assembly. Refer to the assembly diagrams as necessary.
- Important - while every precaution has been taken during the manufacturing of this product, care must be taken during assembly in case sharp edges are present.
- Remove all transit packaged parts from the inside of the grill body before assembling.

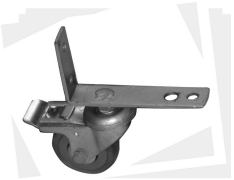
Important - follow gas leak test advice before use. Ensure all connections are tight and secure.

- This product is for OUTDOOR USE ONLY.
- NEVER use indoors, in an enclosed area or below ground level.
- This barbecue is intended for use with LPG bottled gas only. (A regulator of 28mbar must be used for Butane gas or 37mbar for Propane gas.)
- NEVER use an adjustable regulator with this barbecue.

Assembly Step 1

Philips Dome Head Bolt x2 (ref:B)

M6x65mm Bolt (ref:A) x8

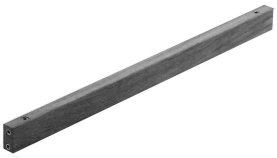


Lockable Castor Wheel x2

Large Wheel x2

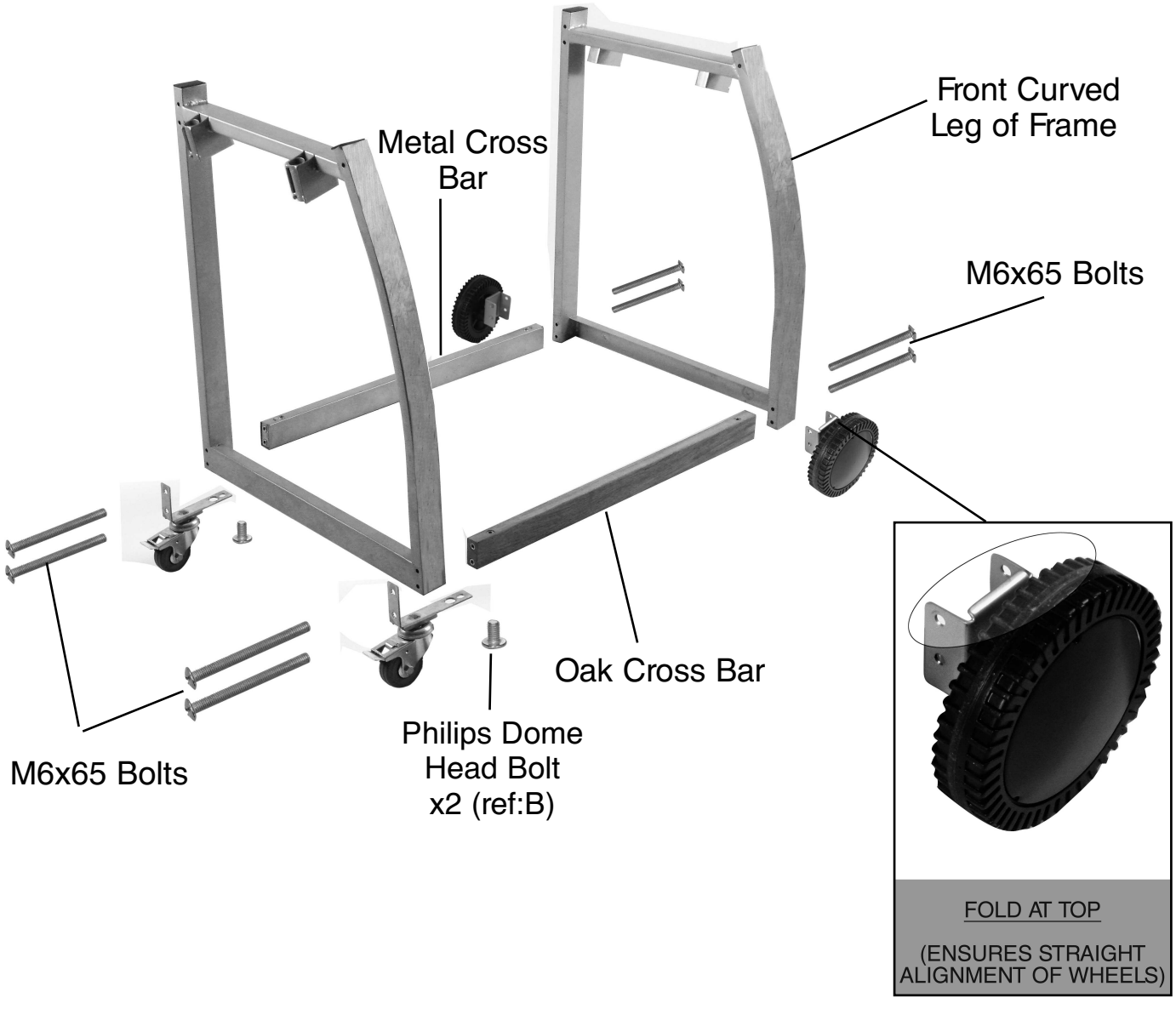
Side Frame x2

Metal Cross Bar x1



Oak Cross Bar x1

Assemble barbecue frame as shown.
Tip: Ensure both large wheels are fitted to the right side and castor wheels to the left side.

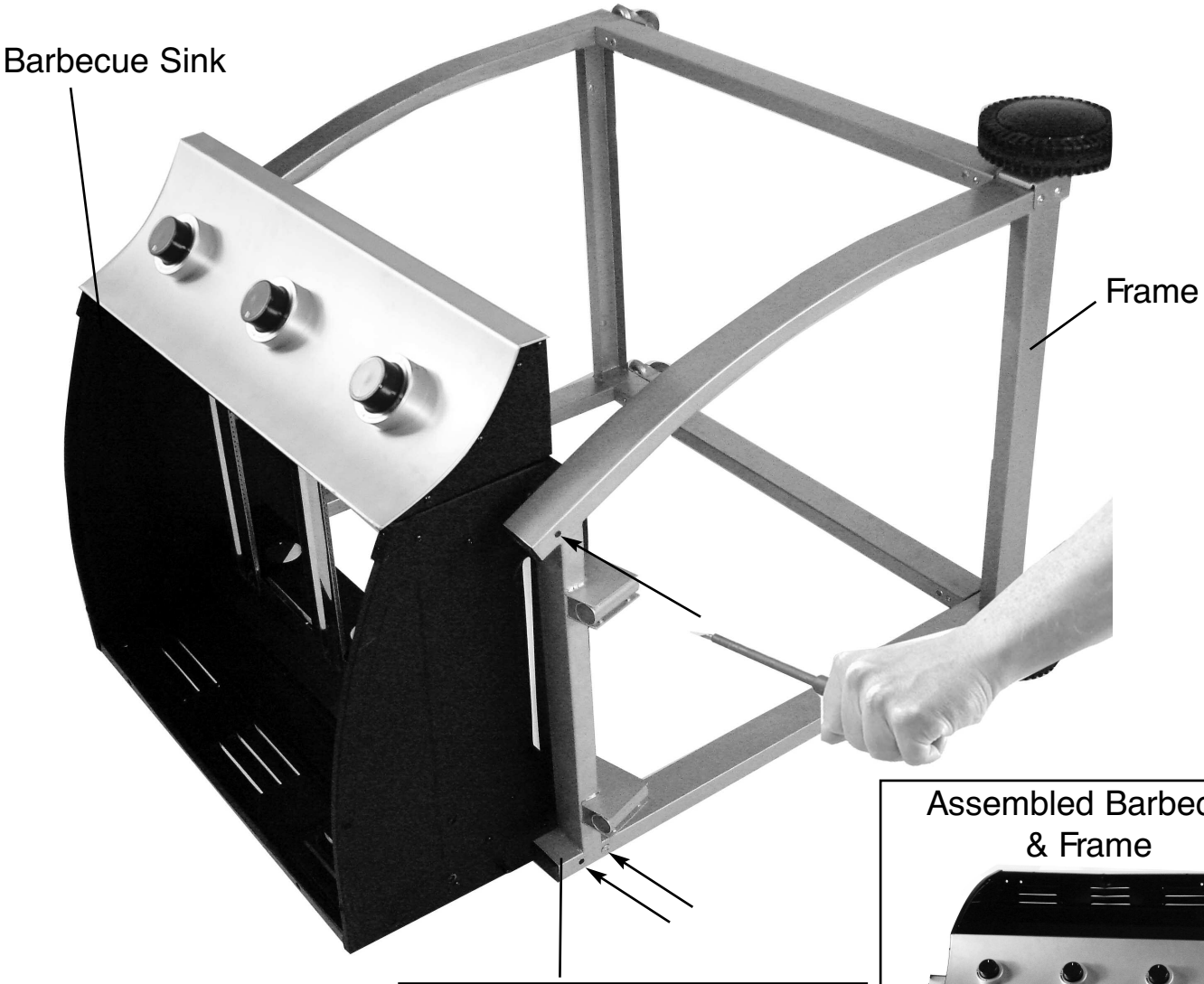


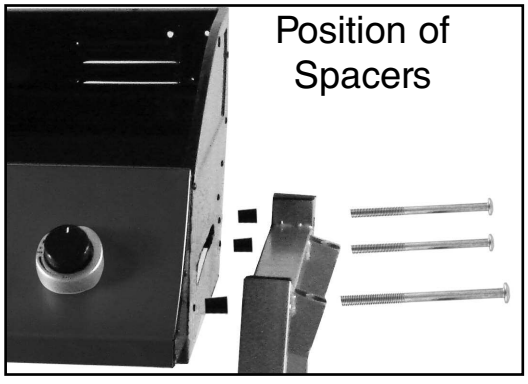
Assembly Step 2

M6x80mm Bolt
x6 (ref:C)

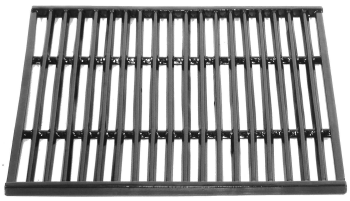
Spacer
x6 (ref:D)

Lay assembled frame on a clean surface on the ground and fit barbecue body to the frame as shown using 6 M6x80 Bolt (ref:C) and the 6 spacers (ref:D).
Note: Fully tighten all bolts at this stage.





Assembly Step 3



Cooking Grill x1

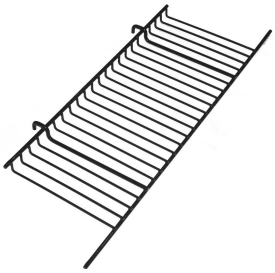
Searing Grill x1

Vapourising Bars x2

1. Place vapourising bars in barbecue body as shown below.
2. Place porcelain enamel searing grill, cooking grill in position as shown.

Ensure that the cooking grill is positioned directly above vapourising bars.

Assembly Step 4



Warming Rack x1

Insulation Washer x2 ref: (E)

Hinge Bolt (ref: F) x2

Barbecue Lid x1

Connect the Barbecue lid using the 2 Hinge Bolts (ref:F) with red insulation washers (ref:E)as indicated below.
Insert warming rack into barbecue as shown below.

Hinge Bolt (ref: H)

Assembly Step 5

Side Tray x2

Slot the 2 side trays into the corresponding slots on side frame.

Assembly Step 6

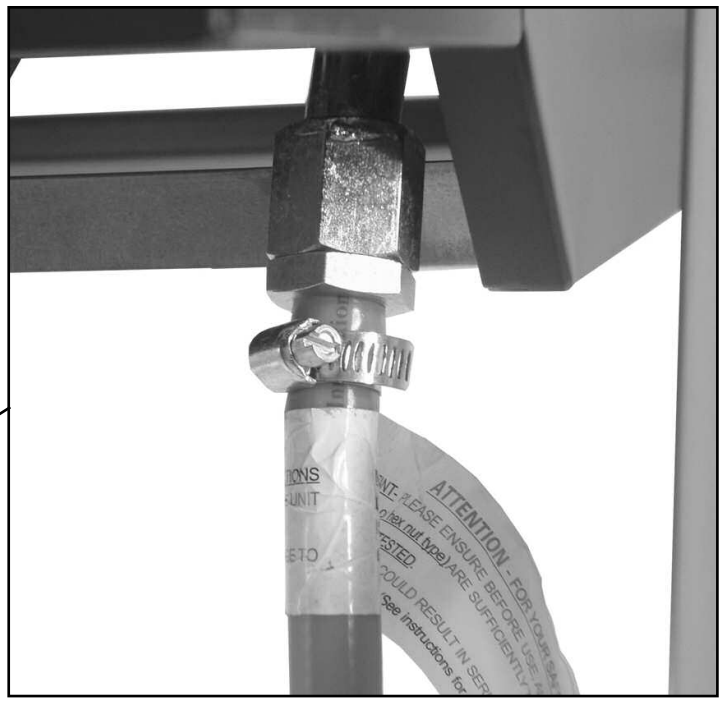
Hose x1

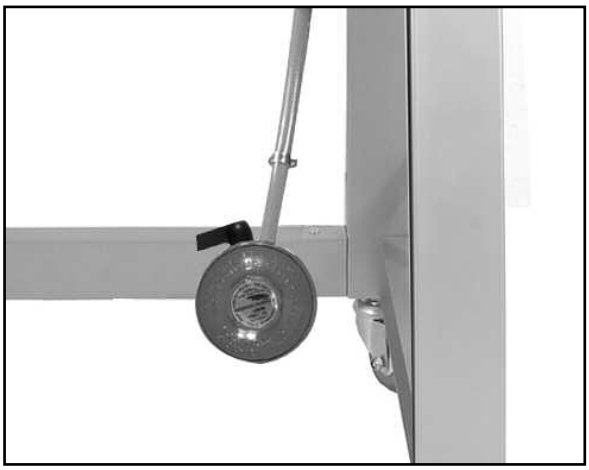
Regulator x1

Hose Clip

1. Screw the hose connection onto the bottom of the barbecue as shown then gently pinch with a spanner to secure. DO NOT overtighten.
2. Fix regulator on the end of flexible gas hose and secure with hose clip.

TIP- For ease of fitting gas hose lubricate ribbed nipple of regulator with a soap solution and heat the hose in warm water.

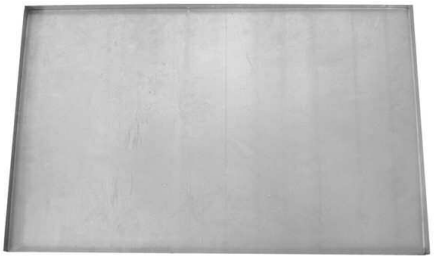




IMPORTANT - PERFORM LEAK TESTING AT THIS STAGE BEFORE USE.
SEE 'LEAK TESTING' SECTION OF MANUAL FOR INSTRUCTIONS.
FAILURE TO CHECK AND PERFORM THE LEAK TEST COULD CAUSE SERIOUS INJURY, AND DAMAGE THE BARBECUE.
IMPORTANT - PLEASE ENSURE THE GAS HOSE IS FREE OF KINKS AND TWISTS.

Assembly Step 7

Canvas Front Panel x1



Drip Tray x1

Type AA 1.5V battery

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1. Slide drip tray onto drip tray supports as shown in the image below.
2. Unscrew the ignition button and fit 1.5V type AA battery provided and screw back into position.
3. Attach front skirt to front of barbecue as shown.

Note -Important - Follow drip tray advice on page 13.

1.

2.

3.

Leak Testing

- IMPORTANT – PERFORM LEAK TEST BEFORE USE
- NEVER use an open flame to test for leaks at anytime, DO NOT IGNITE The BARBECUE DURING THE LEAK TESTING.
- To be performed in a well ventilated area.
- Confirm all the control knobs are in the off position.
- Check for leaks by brushing a solution of 1/2 water and 1/2 soap over all the gas system joints, including all valve connections, hose connections and regulator connections.
- Ensure soap solution has been applied to all connections – connect the regulator to the gas cylinder, open the gas control valve on the regulator allowing gas to flow.
- OBSERVE – if bubbles form over any part of the joints there is a leak.
- Turn off the gas and tighten all joints
- Repeat test. If bubbles form again, do not use the barbecue. Please contact your local dealer for assistance.
- Leak test annually and whenever the gas bottle is removed or replaced.

Gas and Regulator

- This barbecue can use either propane or butane LPG bottled gas.
- Propane bottles, will supply gas all year round, even on cold winter days.
- Butane bottles, will supply sufficient gas in summer. Butane gas must not be used in colder temperatures. Contact your local gas supplier for advice.
- The bottle should be positioned underneath the main barbecue body.
- Gas bottles should never be stored or laid on their side.
- Never store gas bottles indoors.
- For optimal performance, we suggest the following:

Model	Butane Minimum Bottle Size	Propane Minimum Bottle Size
3 Burner	7kg	5kg

- This barbecue is intended for use with LPG bottled gas only. (A regulator of 28mbar must be used for Butane gas or 37mbar for Propane gas.)
- This appliance has been supplied with a PROPANE REGULATOR (only use with Propane gas.)
- NEVER use an adjustable regulator with this barbecue, not suitable for (red) commercial propane cylinders.
- Please contact your local gas supplier for advice on suitable gas bottles and regulators.

Fitting Instructions

- This barbecue is for OUTDOOR USE ONLY and should be placed in a well-ventilated area.
- Take care to ensure that it is not placed UNDER any combustible surface.
- The sides of the barbecue should NEVER be closer than 1 metre from any combustible surface.
- Keep this barbecue away from any flammable materials.
- Important – Do not obstruct any ventilation openings in the barbecue body.
- Should you need to change the gas bottle, confirm that the barbecue is switched off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) nearby before proceeding,
- Inspect the gas hose to ensure it is free of any twisting or tension. The hose should hang freely with no bends, folds, or kinks that could obstruct free flow of gas. Apart from the connection point, no part of the hose should touch any hot barbecue parts.
- Always inspect the hose for cuts, cracks, or excessive wear before use.
- If the hose is damaged, it must be replaced with a hose suitable for use with LPG and meet the national standards for the country of use. The length of the hose shall not exceed 1.5m.
- N.B – The date on U.K orange hose is the date of manufacture, not the expiry date.

Connecting to the Cylinder

• Confirm all barbecue control knobs are in the off position.
• Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.

Use Instructions

Before proceeding, make certain that you understand the WARNINGS section of this manual.
• Preparation before cooking – To prevent foods from sticking to the cooking grill, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session.
• Note: When cooking for the first time, paint colours may change slightly as a result of high temperatures. This is normal and should be expected.

Lighting the Barbecue

• Open the barbecue hood.
• Ensure all knobs are in the ● (off) position.
• Turn on gas supply at gas cylinder.
• Push control dial down and turn to ✹ position and at the same time press the sparker button to light the pilot. If there is no spark check the battery 1.5V type AA is correctly fitted.
• Hold dial in for at least 10 seconds to ensure the burner stays lit.
• If burner does not light after holding dial in for 20 seconds, turn the dial to OFF position and wait for 1 minute and try again. Do not continuously hold the dial in as you may cause a build up of gas.
• In windy condition shield from wind to ensure easy lighting.
• Turn control dial to alter burner settings as required.
• After ignition, the burners should be burned at the high position for 3-5minutes in order to preheat the barbecue. This process should be done before every cooking session. IMPORTANT - The hood should be open during preheating.
• After completion of preheating, turn burners to low position and cook with the hood in the down position for best cooking results.

Manual Lighting Instructions

• Remove the cooking grill and vapour bar from barbecue.
• Place a lit match beside the burner (at the same location as the sparker shield)
• Push and turn the right most control knob anti-clockwise to the high position.
• After successful lighting, light each burner from left to right as desired.
• If burner fails to ignite after repeated attempts, contact the help line number stated in this manual.

Grill Cooking

The Vapour bar evenly distributes the burner flame across the cooking grill area. The natural food juices produced during cooking fall onto the hot vapour bar below and vapourise. Even cooking of food will be achieved by using the barbecue with the hood down. This should only be done with the burner on low.

Flare-Up Control

IMPORTANT – FLARE UPS CAN OCCUR FROM RESIDUE FAT AND JUICES DRIPPING ONTO THE BURNERS AND HOT VAPOUR BAR. To reduce this regularly clean the burners and vapour bar. To control flare-up, it is advisable to trim away excess fat from meat and poultry before grilling. The burners should always be placed on the low setting during cooking. Always protect your hands when handling anything near cooking surface of the barbecue.

End of Cooking Session

After each cooking session, turn the barbecue burners to the 'high' position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier. Use a damp cloth with warm water and washing up liquid to clean the glass window. Do not use any abrasive materials.

Turning Off Your Barbecue

• When you have finished using your barbecue, turn all control valves fully clockwise to the 'Off' position, and then switch off the gas at the bottle. Wait until the barbecue is sufficiently cool before closing the hood.

Care and Maintenance

- Regularly clean your barbecue between uses and especially after extended periods of storage.
- Ensure the barbecue and it's components are sufficiently cool before cleaning.
- Do not leave the barbecue exposed to outside weather conditions or stored in damp, moist areas.
- Never douse the barbecue with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.
- In order to extend the life and maintain the condition of your barbecue, we strongly recommend that the unit is covered when left outside for any length of time, especially during the winter months.
- IMPORTANT – We recommend that servicing of this appliance should be performed either after every 100 hours of use or annually, which ever is achieved soonest.

Caution

- Regularly clean your barbecue after every use.
- If you smell gas – turn off the barbecue, extinguish all flames, open the barbecue hood. If the odour continues, immediately contact your gas supplier.
- In the event of an uncontrollable fire, immediately disconnect the gas cylinder moving it away from fire and contact the fire services. DO NOT PUT YOURSELF AT RISK!
- Ensure aerosols are not used near this unit when in use.
- Ensure all packaging and plastic bags are disposed of safely.

Cooking Grill

- Clean with hot soapy water.
- To remove any food residue, use a mild cream cleaner on a non-abrasive pad.
- Rinse well and dry thoroughly.

Burner Maintenance

- In normal usage, burning off the residue after cooking will keep the burners clean.
- The burners should be removed and cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the venturi tubes of the burners fitted over the valve outlets.

Vapourising Bar

- Clean the vapourising bars with soap and warm water using a low abrasive cleaning cloth or sponge!

Drip Tray

- Line the drip tray with aluminium cooking foil
- Spread a layer of normal sand 10-15mm in depth evenly across the tray.
- This will help absorb fat and also reduce flare –ups during cooking.
- IMPORTANT – Always check, clean and replace the sand in the tray regularly before use. Do not allow the fat residue to build up in the tray.
- NEVER – Use without sand in the drip tray.

Barbecue Body

- Regularly remove excess grease or fat from the barbecue body with a soft plastic or wooden scraper.
- It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only.
- Remove cooking surfaces and burners before full cleaning.
- Do not immerse the gas controls or manifold in water.
- Check burner operation after carefully refitting into body.

Fixings

- All screws and bolts, etc. should be checked and tightened on a regular basis.

Storage

- Store your barbecue in a cool dry place.
- Cover the burners with aluminium foil in order to prevent insects or other debris from collecting in burner holes.
- If the barbecue is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition.
- Do not let children tamper with the bottle.

Warnings

- This product is for OUTDOOR USE ONLY.
- Important – Ensure the barbecue is positioned on flat level ground to aid with fat/grease run off.
- Important – LEAK TEST THE BARBECUE WHEN FULLY ASSEMBLED BEFORE FIRST USE. IN ADDITION always leak test the unit annually, when dismantled, when parts are replaced, of if the gas cylinder is removed or replaced. FAILURE TO DO THIS COULD CAUSE SERIOUS INJURY, OR DAMAGE TO THE BARBECUE.
- NEVER use indoor, in an enclosed area or below ground level.
- This barbecue is intended for use with LPG bottled gas only. (A regulator of 28mbar must be used for Butane gas or 37mbar for Propane gas.)
- This appliance has been supplied with a PROPANE REGULATOR (only use with Propane gas.)
- NEVER use an adjustable regulator with this barbecue.
- Failure to read and follow these instructions could result in serious injury or damage to property.
- This product will become hot when in use – take care when touching.
- Keep children and pets at a safe distance from the unit when in use.
- DO NOT move this product when in use.
- Always turn off gas supply at the gas cylinder when not in use.
- Any modification of this barbecue may be dangerous.
- DO NOT leave this product unattended when in use.
- Any parts sealed by the manufacturer or his agent must not be altered by the user.
- ALWAYS position the gas cylinder underneath the main body and ensure the cylinder is vertical at all times.
- When igniting, always have the lid open.
- ONLY use barbecue on a flat LEVEL non-flammable surface or ground.
- When positioning, ensure the unit is a minimum of 1 metre from flammable items or structure.
- This barbecue is not intended for use with charcoal or other similar fuel.
- Always leak test the unit – annually, when dismantled, when parts are replaced, or if the gas cylinder is removed or replaced.
- DO NOT use petrol, white spirit, lighter fluid, alcohol or other similar chemicals to ignite the barbecue.
- When storing the barbecue or gas cylinder, ensure they are away from flammable materials or liquids.
- The gas cylinder must not be stored next to this or any other appliance.
- Always follow care and maintenance instructions – regularly maintain your barbecue.
- DO NOT allow grease, fat or food residue to build up in or on the barbecue – RISK OF FIRE.
- Always replace worn parts – do not use barbecue if a leak, wear, or damage is found.
- Never overload the grill with food – evenly space over the cooking grill surface, ensuring sufficient air circulation to the burners.
- DO NOT store or cover the barbecue until fully cooled.
- This product is not suitable for Lava Rock.

DO NOT leave your BBQ uncovered when not in use. Store your appliance in a shed or garage when not in use to protect against the effects of extreme weather conditions, particularly if you live near coastal areas. Prolonged exposure to sunlight, standing water, sea-air/saltwater can all cause damage to your appliance. (A cover may not be sufficient to protect your appliance in some of these situations)

- Accessible parts may be very hot. Keep young children away.

Food Cooking Information

Please read and follow this advice when cooking on your barbecue.

- **ALWAYS** wash your hands before or after handling uncooked meat and before eating.
- **ALWAYS** keep raw meat away from cooked meat and other foods.
- Before cooking ensure barbecue grill surfaces and tools are clean and free of old food residue.
- **DO NOT** use the same utensils to handle cooked and uncooked foods.
- Ensure all meat is cooked thoroughly before eating.
- **CAUTION** - eating raw or under cooked meat can cause food poisoning (e.g bacteria strains such as E.coli)
- To reduce the risk of under cooked meat cut open to ensure it is cooked all the way through internally.
- **CAUTION** - if meat has been cooked sufficiently the meat juices should be clear in colour and there should be no traces of pink/red juice or meat colouring.
- Pre-cooking of larger meat or joints is recommended before finally cooking on your barbecue.
- After cooking on your barbecue always clean the grill cooking surfaces and utensils.

Technical Data

CE Approval:	0087
Heat Input:	13.5kW
Burner:	3 Burner
Injector Size:	1.0mm
Gas/Pressure:	Butane-28mbar/Propane-37mbar
Gas Consumption:	980 grams per hour

Specifications are subject to change without prior notice.
This barbecue is manufactured by: Universal Innovations, Kilcoole Industrial Estate, Kilcoole, Co. Wicklow, Ireland.

SAHARA BARBECUE GUARANTEE

The Sahara barbecue is made by Universal Innovations. It is made to an exacting quality standard and is covered by the following guarantee.

The product is fully guaranteed for 2 years, regarding proper use.

THIS GUARANTEE DOES NOT AFFECT YOUR STATUTORY RIGHTS IN ANY WAY

HELPLINE Dublin, Ireland: 00 353 (0)1 2873797
or
Email: info@uig.biz / Web: www.uig.biz

IF YOU NEED ANY ASSISTANCE PLEASE DO NOT HESITATE TO CONTACT US AT THE FACTORY DO NOT BRING GOODS BACK TO PLACE OF PURCHASE.

Refer to Care and Maintenance section for advise on proper use. Following these guidelines will ensure better performance and maximum lifetime of the barbecue.

Universal Innovations strive to lead the field in product design and innovation. If you have any comments regarding this product we would be delighted to hear from you.

Troubleshooting

Problem	Possible Cause	Solution
Burner will not light using the ignition system	LP gas cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replace
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Electrode wire is loose	Reconnect wire
	Electrode or wire is damaged	Change electrode and wire
Low flame or flashback (fire in burner tube - a hissing or roaring noise may be heard)	LP gas cylinder too small	Use larger cylinder
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Windy conditions	Use BBQ in a more sheltered position
Gas valve knob difficult to turn	Gas valve jammed	Replace gas valve

If you have any queries or require advice or spare parts for this product, please call the Customer Helpline Number +353 (0)1 2873797 or for online help - Email: info@uig.biz / Web: www.uig.biz